

the secret ingredient is...

yarra valley
CATERING

Catering Information Package

Breakfast ~ Continental & Hot Breakfast



MENU A	CONTINENTAL BREAKFAST - Continental Menu A	\$19.50 pp
MENU B	CONTINENTAL BREAKFAST - Continental Menu B	\$22.50 pp
MENU C	CONTINENTAL & HOT BREAKFAST - Continental Menu B - 1 Hot Breakfast Option ~ Please choose 1	\$32.50 pp
MENU D	CONTINENTAL & BUFFET BREAKFAST - Continental B - Buffet Breakfast	\$35.00 pp

PRICES TO 30/06/2016

Pricing based on minimum numbers of 20 people, surcharges apply for smaller groups. Surcharges and additional equipment fees may apply, but vary depending upon locations and circumstances.

Pricing Excl. GST

BREAKFAST ~ CONTINENTAL & HOT BREAKFAST PACKAGES INCLUSIONS;

- Professional Chefs, Event Manager and Wait Staff
- Food Service ~ Wait Staff Ratio 1:30 guests
- Stanley Rogers Cutlery, Crockery, Napkins and condiments

Yarra Valley Catering

Phone 03 5967 1188 | yarravalleycatering.com.au
2686 Warburton Hwy, Wesburn | mail@yarravalleycatering.com.au

Breakfast ~ Continental & Hot Breakfast Menu

CONTINENTAL ~ Menu A

- Bakery Basket Includes; Sourdough & Rye Breads, Danish Pastries, Croissants and Fruit Muffins
- Butter & a selection of Preserves
- Fresh Fruit Platter
- A selection of Fruit Juices ~ Apple & Orange
- Coffee & Tea Station

CONTINENTAL ~ Menu B

- Bakery Basket Includes; Sourdough & Rye Breads, Danish Pastries, Croissants and Fruit Muffins
- Butter & a selection of Preserves
- Cereal Station with Granola, Special K and Corn Flakes
- Fresh Fruit Platter
- Natural Vanilla Yoghurt & Berry Compote
- A selection of Fruit Juices ~ Apple & Orange
- Coffee & Tea Station

HOT BREAKFAST ~ Plated & served

Please choose (1) options from below list

- Scrambled Eggs served with bacon, roasted tomatoes and sautéed spinach
- Scrambled Eggs served with smoked salmon, sautéed spinach and goats gherm
- Pecan Banana French Toast Strata served with Berry Compote, Maple Syrup and bacon
- Dukkah Eggs ~ Poached Eggs with dukkah on baby rocket on sourdough toast
- Poached Eggs served smashed avocado sourdough toast
- Eggs Benedict ~ Poached eggs, English muffin, ham & hollandaise sauce

BUFFET BREAKFAST

Includes;

- Scrambled Eggs
- Grilled Bacon

Please choose (4) options from below list

- Grilled Sausages
- Roasted Tomatoes
- Baked Mushrooms
- Sauteed Spinach
- Potato Rosti
- Baked Beans

OPTIONAL EXTRAS

- | | |
|---|-----------|
| - Freshly squeeze Green Juice (Minimum of 20 guests)
Apple, Celery, Cucumber, Kale, Ginger & Lemon
(Service Staff required ~ \$50.00) | \$6.00 pp |
| - Hard Boiled Eggs | \$2.50 pp |
| - House-made Bircher Muesli | \$5.00 pp |
| - Pancakes with Maple Syrup | \$5.00 pp |
| - Banana Bread | \$4.00 pp |
-

Yarra Valley Catering

Phone 03 5967 1188 | yarravalleycatering.com.au
2866 Warburton Hwy, Wesburn | mail@yarravalleycatering.com.au

Refreshment Breaks



The Grazing Canapés Platters offer flexible options perfect for any occasion ranging from a formal affair or casual get-together. Our Grazing Canapé Menu offers a range of simple to gourmet canapés and are all handmade, utilising fresh & local produce

MENU A	<ul style="list-style-type: none">- A selection of Danish Pastries or- A selection of Sweet Muffins & Biscuits or- A selection of Cakes & Slices- Mineral Water & Oranges Juice	\$9.50 pp
MENU B	<ul style="list-style-type: none">- A selection of Danish Pastries or- A selection of Sweet Muffins & Biscuits or- A selection of Cakes & Slices- Fresh Fruit Platter- Mineral Water & Oranges Juice	\$11.50 pp
MENU C	<ul style="list-style-type: none">- A selection of Cakes & Slices- Scones with jam & cream- Mineral Water & Oranges Juice	\$10.50 pp
MENU D	<ul style="list-style-type: none">- Savoury Pastries ~ 3 types- A selection of Cakes & Slices- Mineral Water & Oranges Juice	\$13.50 pp
MENU E	<ul style="list-style-type: none">- Savoury Pastries ~ 3 types- A selection of Cakes & Slices- Fresh Fruit Platter- Mineral Water & Oranges Juice	\$16.50 pp
MENU F	<ul style="list-style-type: none">- Savoury Pastries ~ 3 types- Point Sandwiches with a variety of fillings- A selection of Cakes & Slices- Fresh Fruit Platter- Mineral Water & Oranges Juice	\$19.50 pp

PRICES TO 30/06/2016

Pricing based on minimum numbers of 20 people, surcharges apply for smaller groups. Surcharges and additional equipment fees may apply, but vary depending upon locations and circumstances.

Pricing Excl. GST

Yarra Valley Catering

Phone 03 5967 1188 | yarravalleycatering.com.au
2686 Warburton Hwy, Wesburn | mail@yarravalleycatering.com.au

Platters



Antipasto	- A selection of marinated & roasted vegetables - A selection of cold meats Accompanied with crisp breads and crackers	\$75.00
Crisps & Dips	- A selection of crisps breads, corn chips, mini sticks, crackers and dips	\$50.00
Greens & Dips	- A selection of vegetable sticks accompanied by crisps breads, crackers and dips	\$60.00
Fresh Fruit	- A selection of seasonal fresh fruit	\$75.00
Fruit Box	- A selection of whole uncut fresh fruit	\$50.00
Cheese & Fruit	- A cheese platter with water crackers accompanied with dried fruits & nuts	\$95.00
Meat & Cheese	- A delectable selection of gourmet meats with olives, cheese and crackers	\$110.00
Middle Eastern	- Falafel, pita crisps, marinated vegetables, green olives, spicy meatballs accompanied by crackers & dips	\$110.00
Sushi	- A selection of Sushi accompanied by condiments	\$75.00

PRICES TO 30/06/2016

Pricing based on minimum order of \$150.00. Surcharges apply for smaller orders and additional fees may apply, but vary depending upon locations and circumstances.

Pricing Excl. GST

Yarra Valley Catering

Phone 03 5967 1188 | yarravalleycatering.com.au
2686 Warburton Hwy, Wesburn | mail@yarravalleycatering.com.au

Luncheon ~ Cold & Hot



MENU A COLD LUNCHEON \$14.50 pp

- Mini Baguettes or Point Sandwiches with a variety of fillings
- Fresh Fruit Platter
- Mineral Water & Orange Juice

MENU B COLD LUNCHEON \$14.50 pp

- Mini Baguettes or Point Sandwiches with a variety of fillings
- Cakes & Slices Platter
- Mineral Water & Orange Juice

MENU C COLD LUNCHEON \$16.50 pp

- Mini Baguettes or Point Sandwiches with a variety of fillings
- Cakes & Slices Platter
- Fresh Fruit Platter
- Mineral Water & Orange Juice

MENU D HOT & COLD LUNCHEON \$17.50 pp

- Fingerfood ~ 3 types served with condiments
- Mini Baguettes or Point Sandwiches with a variety of fillings
- Fresh Fruit Platter
- Mineral Water & Orange Juice

MENU E HOT & COLD LUNCHEON \$17.50 pp

- Fingerfood ~ 3 types served with condiments
- Mini Baguettes or Point Sandwiches with a variety of fillings
- Cakes & Slices Platter
- Mineral Water & Orange Juice

MENU F HOT & COLD LUNCHEON \$19.50 pp

- Fingerfood ~ 3 types served with condiments
 - Mini Baguettes or Point Sandwiches with a variety of fillings
 - Cakes & Slices Platter
 - Fresh Fruit Platter
 - Mineral Water & Orange Juice
-

PRICES TO 30/06/2016

Pricing based on minimum numbers of 20 people, surcharges apply for smaller groups. Surcharges and additional equipment fees may apply, but vary depending upon locations and circumstances.

Pricing Excl. GST

Yarra Valley Catering

Phone 03 5967 1188 | yarravalleycatering.com.au
2686 Warburton Hwy, Wesburn | mail@yarravalleycatering.com.au

Luncheon Buffets



Are you looking for a casual dining experience with wholesome food?
Then try our Buffet menu which includes succulent roast meats, plentiful fresh salads then finishing with a decadent dessert

PACKAGE 1 BUFFET 1 COURSE ~ 1 HR SERVICE \$25.00

BREADS - Bread Rolls with portion butter
BUFFET TABLE - Please choose 3 Mains
SALADS/VEG - Please choose 4 Salads / Vegetables

PACKAGE 2 BUFFET 2 COURSE ~ 2 HRS SERVICE \$40.00

CANAPES - Chef Selection
BREADS - Bread Rolls with portion butter
BUFFET TABLE - Please choose 3 Mains
SALADS/VEG - Please choose 4 Salads / Vegetables

PACKAGE 3 BUFFET 3 COURSE ~ 3 HRS SERVICE \$55.00

CANAPES - Chef Selection
BREADS - Bread Rolls with portion butter
BUFFET TABLE - Please choose 3 Mains
SALADS/VEG - Please choose 4 Salads / Vegetables
DESSERTS - Please choose 2 Desserts

PRICES TO 30/06/2016

Pricing based on minimum numbers of 20 people, surcharges apply for smaller groups. Surcharges and additional equipment fees may apply, but vary depending upon locations and circumstances.

Pricing Excl. GST

LUNCHEON BUFFET PACKAGES INCLUSIONS;

- Professional Chefs, Event Manager and Wait Staff
- Food Service ~ Wait Staff Ratio 1:30 guests
- Stanley Rogers Cutlery, Crockery, Napkins and condiments
- Buffet Table & Buffet Table Linen

Yarra Valley Catering

Phone 03 5967 1188 | yarravalleycatering.com.au
2866 Warburton Hwy, Wesburn | mail@yarravalleycatering.com.au

Luncheon Buffet Menu

Pre-Dinner Canapés

- On arrival Chefs' Selection 4 types of Canapés served 30mins

Breads

- Bread Rolls served with portion butter

Luncheon Buffet Table ~ Please choose 3 Mains

- Wholegrain Mustard Crusted Roast Beef w jus
- Grilled Chicken Breast seasoned with Herbs & Spices
- Roast Lamb seasoned with Rosemary & Garlic w jus
- Grilled Atlantic Salmon with Lemon Myrtle served citrus butter sauce
- Grilled Barramundi with a lemon & caper berry sauce
- Beef Lasagna
- Spinach & Ricotta Cannelloni
- Mini Gourmet Pies ~ 2 types
- Roast Vegetable Frittata
- Roast Pumpkin, Leek & Spinach Quiche
- Mini Baguettes or Point Sandwiches with a variety of fillings

Vegetables / Salads ~ Please choose 4 Salads/Vegetables

vegetables

- Roast Chat Potatoes
- Scallop Potatoes
- Jacket Potatoes with sour cream
- Cauliflower w cheese sauce
- Corn on the Cob
- Honey Carrots

Salads

- Classic Garden Salad
- Roasted Mediterranean Vegetables Salad
- Caesar Salad
- Asian Coleslaw with wasabi soy mayonnaise
- Greek Salad
- Baby Beets, Roasted Carrots, Walnut, Rocket & Persian Fetta Salad
- Roast Pumpkin, Pear, Pine-nuts & Baby Spinach Salad
- Baby Cos lettuce, mango, parmesan cheese & Prosciutto Salad
- Crunchy Waldorf Salad
- Moroccan Cous Cous Salad
- Rocket, roasted pine-nuts and parmesan Salad
- Creamy Potato Salad
- Balsamic Roasted Vegetables Quinoa Salad

Dessert ~ Please choose 2 Desserts

- Individual Apple Pie
- Wildberry Cheesecake
- Chocolate Mousse
- Citrus Tart
- Individual Pavlova with fresh fruit & cream
- Fresh Fruit Salad

Yarra Valley Catering

Phone 03 5967 1188 | yarravalleycatering.com.au
2686 Warburton Hwy, Wesburn | mail@yarravalleycatering.com.au

Beverage Drinks Packages



To complement our food service we offer a range of beverage packages to suit your event. All of our beverage packages are fully inclusive of beverage staff, glassware, bar equipment and setup and are served from 1 hr to 5 hr period

PACKAGE 1	STANDARD DRINKS ~ 1 HR SERVICE - 1 hour service	\$24.00pp
PACKAGE 2	STANDARD DRINKS ~ 2 HR SERVICE - 2 hour service	\$28.00pp
PACKAGE 3	STANDARD DRINKS ~ 3 HR SERVICE - 3 hour service	\$32.00pp
PACKAGE 4	STANDARD DRINKS ~ 4 HR SERVICE - 4 hour service	\$36.00pp
PACKAGE 5	STANDARD DRINKS ~ 5 HR SERVICE - 5 hour service	\$40.00pp
PACKAGE 6	PREMIUM DRINKS ~ 1 HR SERVICE - 1 hour service	\$34.00pp
PACKAGE 7	PREMIUM DRINKS ~ 2 HR SERVICE - 2 hour service	\$38.00pp
PACKAGE 8	PREMIUM DRINKS ~ 3 HR SERVICE - 3 hour service	\$42.00pp
PACKAGE 9	PREMIUM DRINKS ~ 4 HR SERVICE - 4 hour service	\$46.00pp
PACKAGE 10	PREMIUM DRINKS ~ 5 HR SERVICE - 5 hour service	\$50.00pp

PRICES TO 30/06/2016

Pricing based on minimum numbers of 30 people, surcharges apply for smaller groups. Surcharges and additional equipment fees may apply, but vary depending upon locations and circumstances. Beverages are only served in conjunction with food service package
Pricing Excl. GST

BREAKAGES

All breakages or missing glassware will be charged to client

Yarra Valley Catering

Phone 03 5967 1188 | yarravalleycatering.com.au
2686 Warburton Hwy, Wesburn | mail@yarravalleycatering.com.au

Standard Drinks Package

INCLUSIONS:

SERVICE

- Wine Bottles & Water are serve to the table
- Alcohol & Beverage Drinks are served over a Bar Setup (1 Bar Station)

STAFF

- All our Bar Staff Services are executed with full compliance to current licensing regulations and Responsible Service of Alcohol by qualified , certificated Staff

EQUIPMENT

- Glassware, Bar Setup (1 Bar Station), and Ice include

BEER

- Please choose 2 Beers

SPARKLING WINE

- Please choose 1 Sparkling Wine

WHITE WINE

- Please choose 1 White Wine

RED WINE

- Please choose 1 Red Wine

NON ALCOHOLIC

- Please choose 2 Non-Alcoholic Drinks

COFFEE & TEA

- Coffee & Tea is self served from a Coffee Station (INCLUDED)
-

Premium Drinks Package

INCLUSIONS:

SERVICE

- Wine Bottles & Water are serve to the table
- Alcohol & Beverage Drinks are served over a Bar Setup (1 Bar Station)

STAFF

- All our Bar Staff Services are executed with full compliance to current licensing regulations and Responsible Service of Alcohol by qualified , certificated Staff

EQUIPMENT

- Glassware, Bar Setup (1 Bar Station), and Ice included

BEER

- Please choose 2 Beers

SPARKLING WINE

- Please choose 1 Sparkling Wine

WHITE WINE

- Please choose 2 White Wine

RED WINE

- Please choose 2 Red Wine

NON ALCOHOLIC

- Please choose 3 Non-Alcoholic Drinks

COFFEE & TEA

- Coffee & Tea is self served from a Coffee Station (INCLUDED)
-

Additional Notes:

- Spirits, Ciders & Cocktails can be made available upon request POA
- Frozen Cocktail Machine for hire
- Beverages are only served in conjunction with food service
- Non-Alcoholic Sparkling is available upon request
- Additional Time must be arranged prior to the commencement of the event
- Due availability and vintage changes some products may not be available, suitable replacements will be used instead

Yarra Valley Catering

Phone 03 5967 1188 | yarravalleycatering.com.au
2686 Warburton Hwy, Wesburn | mail@yarravalleycatering.com.au

Beverage Drinks Menu

PLEASE CHOOSE BEVERAGES FROM BELOW MENU:

BEER

Carlton Draught
Victoria Bitter
Carlton Dry
Corona
Crown Lager
Stella Artios
Peroni
Heineken
Asahi Super Dry
Carlton Mid
James Boags Premium Light
Cascade Premium Light

SPARKLING WINE

De Bortoli Rococo Yarra Valley Premium NV Cuvée
De Bortoli Emeri Pink Moscato
De Bortoli Emeri Sparkling Pinot Grigio
Elmswood Estate Brut De Brut
Chandon Brut
Chandon Brut Rose
Balgownie NV Premium Cuvée Brut
[Yarra Burn Premium Cuvée Brut Pinot Chardonnay](#)

WHITE WINE

De Bortoli Yarra Valley Estate Grown Chardonnay
De Bortoli Yarra Valley Villages Sauvignon Blanc
Elmswood Estate Chardonnay
Elmswood Estate Sauvignon Blanc
Elmswood Estate Riesling
Paynes Rise Chardonnay
Paynes Rise Sauvignon Blanc
Balgownie Estate Pinot Gris
Balgownie Estate Black Label Sauvignon Blanc
Sir Paz Estate Sauvignon
Penfolds Koonunga Hill Chardonnay
Jacob Creek Reserve Chardonnay

RED WINE

De Bortoli Yarra Valley Estate Grown Cabernet Sauvignon
De Bortoli Yarra Valley Estate Grown Shiraz
De Bortoli La Boheme Pinot Noir Rose
Elmswood Estate Cabernet Merlot
Elmswood Estate Shiraz
Paynes Rise Pinot Noir
Paynes Rise Shiraz
Balgownie Cabernet Merlot
Sir Paz Estate Merlot
Sir Paz Estate Shiraz
Sticks Pinot Noir
Penfolds Koonunga Hill Shiraz Cabernet

NON ALCOHOLIC

Orange Juice, Apple Juice
Ginger Beer
Mineral Water
Coke
Diet Coke
Lemon Squash

**TEA & COFFEE
(INCLUDED)**

Fresh Percolated Coffee
A selection of Teas
Milk, Sugar & Mints

Yarra Valley Catering

Phone 03 5967 1188 | yarravalleycatering.com.au
2866 Warburton Hwy, Wesburn | mail@yarravalleycatering.com.au

Bar Staff Service Packages



To complement our food service we offer a range of Bar Staff Service packages to suit your event. All of our beverage packages are fully inclusive of beverage staff, glassware, bar equipment and setup and are served from 1hr to a 5 hr period

PACKAGE 1	BAR STAFF SERVICE ~ 1 HR SERVICE - 1 hour service	\$6.00pp
PACKAGE 2	BAR STAFF SERVICE ~ 2 HR SERVICE - 2 hour service	\$10.00pp
PACKAGE 3	BAR STAFF SERVICE ~ 3 HR SERVICE - 3 hour service	\$14.00pp
PACKAGE 4	BAR STAFF SERVICE ~ 4 HR SERVICE - 4 hour service	\$18.00pp
PACKAGE 5	BAR STAFF SERVICE ~ 5 HR SERVICE - 5 hour service	\$20.00pp
PACKAGE 6	TABLE & BAR STAFF SERVICE ~ 1 HR SERVICE - 1 hour service	\$8.00pp
PACKAGE 7	TABLE & BAR STAFF SERVICE ~ 2 HR SERVICE - 2 hour service	\$12.00pp
PACKAGE 8	TABLE & BAR STAFF SERVICE ~ 3 HR SERVICE - 3 hour service	\$16.00pp
PACKAGE 9	TABLE & BAR STAFF SERVICE ~ 4 HR SERVICE - 4 hour service	\$20.00pp
PACKAGE 10	TABLE & BAR STAFF SERVICE ~ 5 HR SERVICE - 5 hour service	\$22.00pp

PRICES TO 30/06/2016

Pricing based on minimum numbers of 30 people, surcharges apply for smaller groups. Surcharges and additional equipment fees may apply, but vary depending upon locations and circumstances.

Beverages are only served in conjunction with food service package

Pricing Excl. GST

BREAKAGES

All breakages or missing glassware will be charged to client

Yarra Valley Catering

Phone 03 5967 1188 | yarravalleycatering.com.au
2686 Warburton Hwy, Wesburn | mail@yarravalleycatering.com.au

Bar Staff Service Package

INCLUSIONS:

- SERVICE**
- Alcohol & Beverage Drinks are served over a Bar Setup only (1 Bar Station)
 - Coffee & Tea is self served from a Coffee Station (INCLUDED)
- STAFF**
- All our Bar Staff Services are executed with full compliance to current licensing regulations and Responsible Service of Alcohol by qualified, certificated Staff
- EQUIPMENT**
- Glassware, Bar Setup, and Ice included
- CONDITIONS**
- Alcohol and Beverage Drinks are supplied by client for the event
It is important to ensure all drinks are **CHILLED** prior your event
-

Table Service & Bar Staff Service Package

INCLUSIONS:

- SERVICE**
- Wine Bottles & Water are serve to the table
 - Alcohol & Beverage Drinks are served over a Bar Setup (1 Bar Station)
 - Coffee & Tea is self served from a Coffee Station (INCLUDED)
- STAFF**
- All our Bar Staff Services are executed with full compliance to current licensing regulations and Responsible Service of Alcohol by qualified, certificated Staff
- EQUIPMENT**
- Glassware, Bar Setup, and Ice included
- CONDITIONS**
- Alcohol and Beverage Drinks are supplied by client for the event
It is important to ensure all drinks are **CHILLED** prior your event
-

FAQ . . .



We have tried to include as much information as possible within our menu range to give you a clear understanding of what is included within the price. However, you may have other questions that come up from time to time. We provided this section to answer some of the frequently asked questions. If you do not find the answer here, we are more than willing to discuss further details by telephone or email.

Confirming my booking. . .

Once you have decided to book Yarra Valley Catering, please send an email confirmation to YVC and a booking form will be sent for you. Please complete booking form and return with a \$500 booking deposit to confirm your booking. The final amount is payable 7 days prior to your function date.

Do you offer Food Tastings?

Food tastings are available by appointment on Tuesday or Wednesday for the Fine Dining Menu & Canapé Packages Menus only. A minimum of four people per tasting is required and a fee of \$400.00 will be applicable.

Will there be enough food?

We guarantee to provide ample food to satisfy the heartiest of appetites. This is based on the number of guests indicated to us when the final confirmations are given, prior to the function date.

Do you cater for special dietary requirements?

Where possible, Yarra Valley Catering will be able to provide an alternative meal for people with Special Dietary Requirements – these requests must be given 7 days prior to the event or earlier. Please be aware of our Food Allergy Disclaimer, this can be found in our Terms & Conditions.

What form of payment do you accept?

Our policy is to receive payment in full 7 days prior to your event, unless other arrangements have been made.

We accept Cash, Bank Cheque, Visa, Mastercard and Electronic Funds Transfer. Please note that credit card payments will incur a 2.5% processing levy.

Do you charge for travel?

If, an event is more than 80km from Yarra Valley Catering registered food premise, all menus will incur a Staff Travelling Allowance Fee. Where is.com is used to calculate kilometres to the venue from our registered food premises at Wesburn.

What facilities or equipment do you require onsite?

In most cases all we need is a clean and clear kitchen or preparation area with running water, access to power and sufficient bench space for our staff to work in. Depending on the venue kitchen facilities available, we will provide our own kitchen cooking equipment and service equipment for your event.

What happens to the rubbish?

The client is responsible for the removal of the rubbish resulting from the event. Yarra Valley Catering can assist you with removing the rubbish at an additional cost. Arrangements for this service must be made prior, when booking your event.

Yarra Valley Catering

Phone 03 5967 1188 | yarravalleycatering.com.au
2686 Warburton Hwy, Wesburn | mail@yarravalleycatering.com.au

Terms & Conditions

BOOKINGS

Tentative bookings will be held for a period of seven days only, after which time, failing receipt of written confirmation, signed terms and conditions and deposit all reservations will be automatically released. Should guest numbers fall by more than 10% of original numbers advised, an additional fee may apply.

Yarra Valley Catering reserves the right to cancel a tentative booking that has not been confirmed and to allocate the date to another confirmed client.

A \$500 deposit is due upon confirmation of your booking and the final amount is required 7 days prior to your function date.

CANCELLATION

In the event of the cancellation of a function, the deposit will not be refunded, however if another function is booked within 7 days of your cancellation we will refund 50% of your deposit. All monies owed up to the time of the cancellation will be owed and secured by Yarra Valley Catering. Yarra Valley Catering reserves the right to cancel without notice any function in the event of an emergency.

TERMINATION

Yarra Valley Catering reserve the right not to accept a booking, or to terminate any function where it is satisfied that the continuation of the function will jeopardize the safety & security of the property, participants, guests and staff and/or the good name Yarra Valley Catering.

GUARANTEE OF PAYMENT

The contract signatory is personally liable to pay all monies in full to Yarra Valley Catering. Where the invoice has been addressed to another person, company or entity, personal liability remains the responsibility of the contract signatory.

FINAL CONFIRMATION

Confirmation of final numbers attending the function is required fourteen (14) days prior to the event. This confirmed number is the minimum number of guests that the final invoice will be based on. Any further increases, although accepted, may necessitate some menu variation. All billing will be based on this figure whether or not full attendance is received.

FIRE DANGER

Fire Danger – CODE RED (Catastrophic) Days

Every day during the fire season the Bureau of Meteorology (BoM) forecasts an outlook of the fire danger index (FDI) by considering the predicted weather including: temperature, relative humidity, wind speed and dryness of vegetation.

The Fire Danger Rating for each weather district is determined by the BoM in consultation with the fire agencies. Each of the Fire Danger Ratings has recommend actions you should follow.

CODE RED (Catastrophic) Days – Should your event fall on a CODE RED (Catastrophic) Day, your event will be cancelled; Except where a prior written alternative arrangement is in place with Yarra Valley Catering. Yarra Valley Catering must be satisfied that the continuation of the function will not jeopardize the safety & security of the property, participants, guests and staff and/or good name of Yarra Valley Catering. In the event of your function is cancelled all monies owed to Yarra Valley Catering Pty Ltd are to be paid in full.

PUBLIC HOLIDAYS

In the event of your function falling on a Public Holiday; the confirmed number is the minimum number of guests that the final invoice will be based on, with an additional fee of 30% charged of total invoice. Yarra Valley Catering will not be responsible for breakages and/or loss of any hire equipment.

PROFESSIONAL SERVICES

All Photographers, Video operators and Band members must be supplied with a meal and these prices are made by arrangement.

PAYMENT

Final payment of the event is to be made seven (7) days prior to the event by direct credit, cash, visa or cheque (Payable to 'Yarra Valley Catering Pty Ltd') unless other written arrangements are made with Yarra Valley Catering Pty Ltd. There is a 2.5% processing fee for all credit card payments. A credit card number must be available for all drinks on consumption. Any additional cost incurred at your event due to extended hours or breakages etc. will be invoiced the following week.

Corporate Function accounts are due and payable within twenty eight (28) days from the date of invoice.

MENU

If due to unforeseen circumstances, (eg. supplier shortages) Yarra Valley Catering is not able to provide the agreed menu or services, Yarra Valley Catering reserves the right to adapt the menu or services in consultation with the client. Menus are seasonal and may change closer to your function.

FOOD TASTINGS

Food tastings are available by appointment on Tuesday or Wednesday for the Fine Dining Menu & Canapé Packages Menus only.

A minimum of four people per tasting is required and a fee of \$400.00 will be applicable.

DIETARY REQUIREMENTS

Where possible, Yarra Valley Catering will be able to provide an alternative meal for people with Dietary Requirements – these requests must be given 7 priors to the event or earlier.

FOOD ALLERGY DISCLAIMER

We make every attempt to identify ingredients that may cause allergic reactions for those with food allergies. Every effort is made to instruct our food production staff on the severity of food allergies. However, there is always a risk of contamination. There is also a possibility that manufacturers of the commercial foods we use could change the formulation at any time, without notice. Customers concerned with food allergies need to be aware of this risk. Yarra Valley Catering will not assume any liability for adverse reactions to foods consumed, or items one may come in contact with while eating Garnishes Catering foods. Customers with food allergies are encouraged to contact us for additional information.

CHILDREN – CATERING & BEVERAGE PACKAGES

Children three and under are free of charge. Children between the ages of four and twelve years old are charged at a Child's Rate.

HIRE & EQUIPMENT

The Client is responsible for all hire equipment arranged for an event, including all breakages and lost equipment.

Yarra Valley Catering will not be responsible for breakages and/or loss of any hire equipment.

STAFFING

Staffing hours quoted, are estimated hours only and will vary according to the requirements on the day of the event. Final staff hours will be billed following the event.

Staff hours billed will include pre-event briefing, loading and travel to the event site and will include post event duties after leaving the event site.

In accordance with federal industry award requirements, staff will be required to take a 30min break for each 5-hour service period.

STAFF TRAVELLING ALLOWANCE FEE

If, an event is more than 80km from Yarra Valley Catering registered food premise, all menus will incur a Staff Travelling Allowance Fee. Where is.com is used to calculate kilometres to the venue from our registered food premises at Wesburn.

BEVERAGES

Beverages charged on a consumption basis will be billed following the event.

All prices quoted on a consumption basis must provide a credit card number. Fixed price beverages packages will be quoted according to the duration of the event

In the event that an extension of time is required on the day or evening, additional charges will apply on a pro-rata basis. If an event is concluded earlier than expected, no refund will be applicable for fixed price beverages packages. Drinks service concludes 30 minutes prior to the conclusion of all events. Strictly no BYO Alcohol

Prices quoted are based on your stated number of guests.

PRICING

Prices are current as of 1st July 2016. Prices may vary according to CPI and seasonal changes in associated costs.

RUBBISH REMOVAL

The client is responsible for the removal of the rubbish resulting from the event. Yarra Valley Catering can assist you with removing the rubbish at an additional cost. Arrangements for this service must be made prior, when booking your event.

MISCONDUCT

The Client, guests and any other person attending the function are financially responsible for any damage sustained during the course of the function.

To the maximum extent of the law, Yarra Valley Catering shall not be liable for the consequences of any misconduct negligence, error, omission or forgetfulness on the part of The Client (or invitee) whatsoever, howsoever arising. Yarra Valley Catering reserves the right to exclude or eject any person for misconduct from the function or the premises without liability. Yarra Valley Catering follows the National Beverage Industries Council guidelines of Responsible Service of Alcohol. Yarra Valley Catering's policy is to serve guests in a responsible, friendly and professional manner. Staff members have strict instructions NOT to serve alcoholic beverages to guests under the age of 18 years or to guests in a state of intoxication. Yarra Valley Catering encourages drinking in moderation.

It is understood that The Client shall indemnify, and keep indemnified Yarra Valley Catering from and against all and any action claims, demands, losses, damages, costs and expenses for which Yarra Valley Catering shall or may become liable in respect of, or arising from the death of, or injury to, any person or loss of, or damage to, the property of any person arising from, or out of any misconduct, negligence, error, omission or forgetfulness on the part of The Client (or any invitee of The Client) Notwithstanding, The Client shall indemnify and keep indemnified Yarra Valley Catering whatsoever, howsoever arising,

SECURITY

Yarra Valley Catering will not be responsible for the security arrangements for a venue or an event.

Yarra Valley Catering may recommend a security guard for your function. Security guards will be charged at \$60.00 per hour per security guard.

Yarra Valley Catering will not accept responsibility for any damage, loss of merchandise left on the premises prior to, during or after the function.

Yarra Valley Catering will not be responsible for breakages and/or loss of any hire equipment.

Signature: _____ Date: ____ / ____ / ____

Yarra Valley Catering

Phone 03 5967 1188 | yarravalleycatering.com.au
2686 Warburton Hwy, Wesburn | mail@yarravalleycatering.com.au